



## Bread Recipe

This is an easy bread recipe that elementary kids can help make! Include them in the measuring, pouring, mixing, and prepping process.

### Ingredients and Supplies

- 1 ½ cups warm water
- ½ Tbsp. salt
- 1 packet instant yeast\*
- 3 ¼ cups all-purpose flour, plus more for dusting
- Plastic wrap
- Parchment paper
- Cookie sheet or pizza stone
- 1 cup hot water
- Metal or cast-iron dish
- Grape juice

\* Note that if you use active dry yeast instead of instant yeast, you will need to activate the yeast by mixing it with the water and salt first and letting it sit for 2 minutes.

### Instructions

1. In a large bowl, mix the flour, salt, and yeast. Add the water, and use a spatula to stir until the dough comes together and is blended well.
2. Cover the bowl with plastic wrap and let it rise at room temperature for 2 hours (or until the bread has doubled or tripled).
3. Line a cutting board with parchment paper and generously dust with flour. Scrape dough out of the bowl with a spatula onto the floured surface.
4. Coat your hands with flour, then fold the dough in half, then in half again.
5. Cover the dough with a generous dusting of flour. Then form it into a ball in your hands. Sprinkle more flour on the parchment in a circle about 1 inch larger than your dough ball.

6. Put the dough, seam-side down, on the parchment, and let it rise uncovered for 40 minutes.
7. Toward the end of the 40 minutes, move one oven rack to the bottom and one to the middle of your oven. Place a rimless or upside-down cookie sheet or pizza stone on the middle rack. Preheat the oven to 450 degrees.
8. When the dough is done rising, score the top of the bread 3 times. Put 1 cup hot water in a metal or cast-iron dish (NOT glass) on the bottom oven rack.
9. Slide the dough on the parchment paper onto the hot cookie sheet or pizza stone. Bake for 25–28 minutes or until golden brown.
10. Cool on a rack.

Read the story of The Last Supper from your favorite Bible while you enjoy your homemade bread and a cup of grape juice.